

RADIO CALL SIGN	M/s Inspiration 6/24/01
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CORRECTIVE ACTION AND FOLLOW UP LOG

RESULTS, REFERENCE AND RECOMMENDATIONS							
THE FOLLOWING INFORMATION IS PROVIDED REGARDING ITEMS WHICH WERE DEFECTIVE. ADDITIONAL INFORMATION CORRESPONDING TO EACH REFERENCE NUMBER IS AVAILABLE IN THE GUIDE TO SHIP SANITATION, WORLD HEALTH ORGANIZATION 1967, AND THE CENTER DISEASE CONTROL RECOMMENDATION ON SANITATION OCTOBER 7, 1974.			COMPLETED			PERSON RESPONSIBLE FOR CORRECTION	CORRECTIVE ACTION
#	REFER. NO.	RESULTS AND RECOMMENDATION	YES	NO	DATE		
		<u>MAIN GALLEY – COLD</u>					
1	20	VERTICAL CHOPPER HAD PLASTIC PARTS THAT WERE WORN, SCORED, AND DIFFICULT TO CLEAN				Chief Engineer	Part will be fabricated on board, as well as new spares will be ordered.
2	27	SALAMANDER TECHNICAL SPACE IN VERTICAL ADJUSTMENT LEVER AREA WAS SOILED WITH OLD GREASE AND FOOD DEBRIS.				Chief Engineer Chief Electrician	Panels were removed & cleaning was done. A periodical cleaning will be implemented for the technical space.
		<u>CREW GALLEY</u>					
3	24	CONVEYOR DISHWASHER FINAL SANITIZING TEMPERATURE WAS 170DEGREES FARENHEIT IN MANIFOLD AND AT 152 DEGREES FARENHEIT AT DISH SURFACE TEMPERATURE WAS 125 DEGREES FARENHEIT IN WAS SOLUTION TANK DURING AN OPERATIONAL PERIOD. DISHWASHER FINALLY REACHED CORRECT TEMPERATURES AFTER MANY MEASUREMENT TRIALS.				Chief Engineer	Repaired
4	23	CONVEYOR DISHWASHER PRE-WASH TEMPERATURE WAS 132 DEGREES FARENHEIT IN PRE-WASH SOLUTION TANK WAS TASH TEMPERATURE WAS T25 DEGREES IN WASH SOLUTION TANK DURING AN OPERATIONAL PERIOD. DISHWASHER FINALLY REACHED CORRECT TEMPERATURE AFTER MANY MEASUREMENT TRIALS.				Chief Engineer	Repaired
5	33	OLD GREASE BUILDUP WAS NOTED IN SEVERAL VENTILATION HOODS OVER FRYER AND RANGE. AUTOMATIC CLEANING SYSTEM APPEARED TO BE MISSING SEVERAL SPOTS IN THESE HOODS.				Galley Engineer Safety Officer	Galley engineer to check blocked nozzles & periodically clean
6	19	SCOOP WAS FOUND IN A DIPPER WELL WITHOUT FLUSHING WATER RUNNING SCOOP DID NOT APPEAR TO BE IN USE YET.				F & B Manager	Corrected during inspection
		<u>GARBAGE ROOM</u>					
7	08	VERIFY THAT WATER SUPPLY TO RINSE HOSE IN THE GARBAGE PRESSROOM IS FROM A TECHINCAL SUPPLY RATHER THAN THE POTABLE WATER SYSTEM, WHICH WOULD REQUIRE A BACKFLOW PREVENTION DEVICE TO BE INSTALLED.				Staff Captain	A back flow preventer will be fixed to the water supply as well as the water supply line will be tagged.
8	33	DECK IN CORNER BEHIND THE GARBAGE PRESS WAS SOILED.				Staff Captain	Corrected during inspection
		<u>PROVISIONS</u>					
9	28	LETTUCE DRYING SPINNER WAS STORED CLOSED WHILE STILL				F & B Manager	Corrected during inspection

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#	REFER. NO.	RESULTS AND RECOMMENDATION	YES	NO	DATE		
		VERY WET.					
10	33	DRY STOREROOM HAD WATER STANDING ON DECK ALONG STARBOARD BULKHEAD. VERIFY THAT PLUMBING OR DRAIN LINES ARE NOT LEAKING TO CAUSE THIS SUBSTANTIAL AMOUNT OF WATER TO BE PRESENT IN THIS DRY STORAGE AREA.				Chief Engineer	Corrected
11	33	DRY STOREROOM 22 HAD WATER DRIPPING FROM DECKHEAD PANEL SEAM ONTO FOOD CARTONS BELOW. LOCATE SOURCE OF LEAK AND ELIMINATE IT.				Chief Engineer	Corrected
		<u>CHILD ACTIVITY CENTER</u>					
12	41	A SIGN WAS NOT PROVIDED ADVISING STAFF TO WASH THEIR HANDS AFTER CHANGING A DIAPER.				Staff Captain	Sign was made & installed.
		<u>MEDICAL CENTER</u>					
13	02	FOOD HISTORY QUESTIONNAIRES WERE NOT COMPLETED FOR PASSENGERS OR CREWMEMBERS WHO WERE GASTROINTESTINAL ILLNESS CASES.				Ship's Physician and Medical Staff	Questionnaires have been placed with paperwork needed when gastrointestinal illness occurs
		<u>POTABLE WATER</u>					
14	06	A COPY OF THE MOST RECENT MICROBIOLOGICAL REPORT FROM EACH PORT BEFORE BUNKERING WAS NOT PROVIDED.					Environmental Health and Safety finalizing procedures
15	06	FOUR RANDOM POTABLE WATER SAMPLES WERE NOT COLLECTED AND ANALYZED AS REQUIRED.					Environmental Health and Safety finalizing procedures
16	08	A HALOGEN DEMAND TEST AND pH WERE NOT CONDUCTED ON SHORESIDE WATER BEFORE BUNKERING					Technical Operations finalizing procedures
		<u>SWIMMING POOLS</u>					
17	10	A SHEPHERD'S HOOK WAS NOT PROVIDED AT THE POOLS.				Staff Captain	Hook is on board awaiting the handles for the hook.
		<u>FOOD SERVICE - GENERAL</u>					
18	21	THE INTERIOR SPACES OF THE FRYERS AND GRILLS WERE NOT EASILY CLEANABLE				Chief Engineer Chief Electrician	Panels & the oil well was removed & cleaning was done. A periodical cleaning will be implemented for the technical space.
19	33	CRACKED AND BROKEN DECK TILES WERE NOTED IN VARIOUS AREAS. CHIPPED PAINT WAS NOTED IN THE FLOOR SINKS.				Staff Captain	Work in progress
		<u>AFT LIDO GRILL</u>					
20	27	THE INTERIOR SPACE OF ONE FRYER WAS HEAVILY SOILED WITH GREASE.				Chief Engineer Chief Electrician	Panels & the oil well was removed & cleaning was done. A periodical cleaning will be implemented for the technical space.